

**EAT.
DRINK.
PARTY.
FUNCTIONS.
BEARBRASS.**





BearBrass

WELL KNOWN AS A SOCIAL HUB AND MEETING POINT FOR AFTER WORK DRINKS AND PRE/POST THEATRE DWELLERS, BEARBRASS OFFERS CASUAL WINING AND DINING IN A RELAXED AND STYLISH ENVIRONMENT.

PERCHED RIGHT ON THE BANKS OF THE YARRA, THIS IS AN INCREDIBLE LOCATION AND PERFECT FOR CORPORATE EVENTS, COCKTAIL PARTIES, BIRTHDAYS, ENGAGEMENTS, LADIES EVENTS AND CHRISTMAS CELEBRATIONS.

THERE ARE TWO FABULOUS FUNCTION SPACES AVAILABLE BETWEEN THE DINING ROOM AND THE RIVERSIDE TERRACE.

IF YOU HAVE ANY QUESTIONS OR WOULD LIKE TO BOOK A TIME TO VIEW OUR SPACES, PLEASE CONTACT OUR FUNCTION MANAGER, BEA FERGUSON ON BEA@REDROCKVENUES.COM.AU OR CALL **0418 766 275**.

BY THE RIVER
SHOP G3A, SOUTHGATE RESTAURANT
& SHOPPING PRECINCT
SOUTHBANK MELBOURNE 3006

BEARBRASS.COM.AU



THE VENUE





CANAPÉS

OPTION 1 \$30 PER PERSON

6 CANAPÉS PER PERSON
(SELECTION FROM COLD, HOT, AND SWEET)

OPTION 2 \$40 PER PERSON

8 CANAPÉS PER PERSON
(SELECTION FROM COLD, HOT, AND SWEET)

OPTION 3 \$55 PER PERSON

10 CANAPÉS PER PERSON
(SELECTION FROM COLD, HOT, AND SWEET)
2 SUBSTANTIAL PER PERSON

*SUBSTANTIAL HOT CANAPÉS CAN BE ADDED TO ANY
CANAPÉ PACKAGE FOR AN ADDITIONAL \$5 PER PIECE

MINIMUM OF 20 GUESTS



V - VEGETARIAN VG - VEGAN GF - GLUTEN FRIENDLY
AGF - AVAILABLE GLUTEN FRIENDLY

COLD

FRESHLY SHUCKED OYSTERS ^{GF}
SHERRY VINAIGRETTE, GARLIC CHIVES

SALMON TARTARE ON MUSTARD LEAF ^{GF}

BUFFALO MOZZARELLA & NDUJA TART
SWEET BASIL, OLIVE OIL

BEETROOT, GOAT CURD & WALNUT BRUSCHETTA ^V
BALSAMIC GLAZE

BRAISED LEEK & GRUYÈRE FRITTATA ^{V GF}
CHIVE AIOLI

HOT

SWEET POTATO CROQUETTES ^{VG GF}
TOMATO RELISH, VEGAN AIOLI

VEGETABLE SPRING ROLLS ^V
CHILLI AND SOY JAM

PRAWN DUMPLING
BLACK VINEGAR

CHARGRILLED CHORIZO ^{GF}
PICKLED FENNEL, SALSA VERDE

CRUMBED & FRIED CHICKEN BITES
CHIPOTLE MAYONNAISE

SUBSTANTIAL CANAPÉS

MINI ANGUS BURGER
AMERICAN CHEESE, HOUSE KETCHUP

MINI VEGETARIAN BURGER ^V
HUMMUS, PICKLED ONION & CHILLI

HOUSE MADE PORK & FENNEL SAUSAGE ROLLS

SMOKED SALMON
CRÈME FRAÎCHE, CAVIAR, BLINIS

SWEET

MINI LEMON MERINGUE TART

ASSORTED MACARONS

DARK CHOCOLATE & HAZELNUT TARTLET

FLOURLESS ORANGE CAKE ^{GF}
FREEZE DRIED ORANGE



STATIONARY PLATTERS ^{25 PIECES PER PLATTER}

SELECTION OF VEGETARIAN SUSHI ^{V GF} \$85

BEETROOT, GOATS CURD & WALNUT BRUSCHETTA ^V \$85
BALSAMIC GLAZE

SWEET POTATO CROQUETTES ^{VG GF} \$85
TOMATO RELISH, VEGAN AIOLI

CRUMBED & FRIED CHICKEN BITES ^{GF} CHIPOTLE MAYONNAISE \$70

PIZZA PLATTER (8 SLICES) \$16
SELECT FROM CURRENT RESTAURANT MENU

MUSHROOM ARANCINI ^V \$80
TRUFFLE MAYONNAISE

MINI ANGUS BURGER \$95
AMERICAN CHEESE, HOUSE KETCHUP

HOUSE MADE PORK & FENNEL SAUSAGE ROLLS \$95

VEGAN PLATTER \$85

GLUTEN FRIENDLY PLATTER \$95

DESSERT PLATTER \$100



LUNCH / DINNER SET MENU

2 COURSE \$48 PER PERSON

3 COURSE \$55 PER PERSON

CHOOSE 3 ITEMS FROM EACH COURSE ONE WEEK PRIOR TO YOUR EVENT TO BE SELECTED FROM ON THE DAY

MINIMUM OF 12 GUESTS

NOTE: SOME OF OUR DISHES MAY CONTAIN TRACES OF NUTS OR OTHER ALLERGENS. IF YOU HAVE ANY ALLERGIES OR FOOD REQUIREMENTS PLEASE ADVISE YOUR WAIT PERSON.



ENTRÉE

CROQUETTES V

SWEET POTATO & TANGY SALSA CENTRE, LEAF SALAD, BABY RADISH, JALAPEÑO MAYONNAISE

CALAMARI

CHORIZO, PARSLEY CORIANDER, LIME, FIRECRACKER AIOLI

INDIVIDUAL CHARCUTERIE PLATE

LAMB YAKITORI GF

PAPRIKA MAYONNAISE, MUSTARD LEAVES

PISTACHIO FALAFEL V GF

LABNA, CHICKPEA DRESSING, SNOW PEA TENDRILS

MAIN

PAN FRIED RICCOTTA GNOCCHI V

PEA PURÉE, GREEN PEAS, PINE NUTS, FRESH RICCOTTA.

BEEF CHEEK 300G

CAPE GRIM BRAISED BEEF CHEEK, SOFT POLENTA, DUTCH CARROTS, CHIMMICHURRI

PAN SEARED CHICKEN BREAST GF

SMOKED CHORIZO CRUMB, AJVAR, SOFT HERB SALAD

PAN SEARED SALMON GF

WHIPPED TOFU, CHARRED EGGPLANTS, MISO, EDAMAME BEANS

BRAISED PORK BELLY GF

POTATO PURÉE, WATERCRESS, COMPRESSED APPLE, BROCCOLINI, JUS

DESSERT

CHOCOLATE TART

WHITE CHOCOLATE GANACHE, STRAWBERRIES, RASPBERRY SORBET

HONEY YOGHURT PANNA COTTA GF

BLUEBERRY COMPOTE, PERSIAN FAIRY FLOSS

FLOURLESS ORANGE CAKE GF

MACERATED ORANGES, CLOTTED CREAM, TOASTED ALMONDS

CHEESEBOARD AGF

SELECTION OF LOCAL & FRENCH CHEESE

SHARED SIDES CAN ALL BE ADDED FOR \$5 PER PERSON

POLENTA FINGERS AIOLI V GF

BROCCOLINI AMANDINE TOASTED ALMONDS, BROWN BUTTER V GF

LEAF SALAD V GF

SEASONAL LEAVES, DILL, CHERVIL, HOUSE DRESSING





SHARED TABLE

\$50 PER PERSON

MINIMUM OF 12 GUESTS

ENTRÉE

GRAZING PLATE

SELECTION OF CURED MEATS, HOUSE PICKLES, HOUSE DIPS, MARINATED OLIVES, CHUTNEY, CHARRED SOURDOUGH

MAIN SELECTION OF 2

WHOLE ROAST BASS STRAIGHT BEEF RUMP CAP GF
FIRE ROASTED PEPPERS, SAUTÉED SEASONAL GREENS, MEREDITHS DAIRY GOAT CHEESE

BAKED ATLANTIC SALMON GF
FENNEL CREAM, GREEN PEAS, CHORIZO, SOFT HERBS

WHOLE ROASTED FREE RANGE CHICKEN WITH THYME & BLACK GARLIC
ROSEMARY ROASTED KIPFLER POTATOES, BUTTERED BEANS

MISO GLAZED GRILLED EGGPLANT V GF
WHIPPED TOFU, PICKLED ONION, EDMAME, SOFT HERBS

VEGETARIAN PAELLA V GF
FIRE ROASTED PEPPERS, CHILLI, GREEN PEAS, MUSHROOM, SAFFRON

SIDES SELECTION OF 2

ROASTED CHAT POTATOES
KEWPIE MAYONNAISE, SPRING ONION, SEAWEED SALT

BROCCLINI AMANDINE V GF
TOASTED ALMONDS, BROWN BUTTER

ANCIENTS GRAIN SALAD
SULTANAS, SOFT HERBS, PRESERVED LEMON YOGHURT, TOASTED ALMONDS

DESSERT

MINI CHOCOLATE HAZELNUT TARTS
CHOCOLATE GLACE, VANILLA ICECREAM

HONEY YOGHURT PANNA COTTA GF
BLUEBERRY COMPOTE, PERSIAN FAIRY FLOSS

REMINISCENT OF FAMILY DINNERS FILLED WITH STORIES, LAUGHTER AND FULL BELLIES. ENJOY SHARED ENTREES, MAINS, AND DESSERTS WITH FAMILY, FRIENDS, OR COLLEAGUES WITH SOMETHING FOR EVERYONE TO ENJOY.





HALF DAY PACKAGES

BREAKFAST/MORNING TEA

\$35 PER PERSON

MINIMUM OF 12 GUESTS

BREAKFAST

ON ARRIVAL

CROISSANTS, PAIN AU CHOCOLATE,
MUFFINS, DANISHES, FRUIT & YOGHURT

CHOOSE FROM:

PORRIDGE VG

ROLLED OATS, STRAWBERRIES, PISTACHIO,
BROWN SUGAR, ALMOND MILK

SMASHED AVOCADO

MARINATED CHERRY TOMATOES, SMASHED AVOCADO,
FETA, POACHED EGG, SOURDOUGH TOAST, SOFT
HERBS

BREAKFAST BURGER

FRIED EGG, TOMATO RELISH, BACON, SPINACH,
HASH BROWN, SMASHED AVOCADO, CHEDDAR CHEESE

THE ONESIE

ONE OF EVERYTHING, POACHED EGG,
ROASTED TOMATO, SLICE OF SOURDOUGH
TOAST, RASHER OF BACON, SMASHED AVOCADO

MORNING TEA

SELECTION OF SANDWICHES, SCONES,
PASTRIES, SLICES FOR THE TABLE

EXAMPLE MENU:

SMOKED SALMON & CREAM CHEESE BAGEL
CHICKEN & TARRAGON MAYONNAISE SANDWICH
ROAST BEEF AND HORSE RADISH SANDWICH
BANANA BREAD & WHIPPED BUTTER
SCONES, RASPBERRY JAM, CREAM
MINI CHOCOLATE TART
VANILLA SLICE
FRIENDS

TEA, COFFEE

FRESH JUICES

LUNCH/AFTERNOON TEA

\$45 PER PERSON

MINIMUM OF 12 GUESTS

LUNCH

SHARED PLATTERS OF BREAD, OLIVES,
DIPS & CURED MEATS

CHOOSE FROM:

PAN FRIED RICCOTTA GNOCCHI V

PEA PURÉE, GREEN PEAS, PINE NUTS, FRESH RICCOTTA.

BEEF CHEEK 300G

CAPE GRIM BRAISED BEEF CHEEK, SOFT POLENTA, DUTCH
CARROTS, CHIMMICHURRI

PAN SEARED CHICKEN BREAST GF

SMOKED CHORIZO CRUMB, AJVAR, SOFT HERB SALAD

MISO GLAZED SALMON GF

KOHLRABI SEAWEED SLAW, SALMON ROE, NASTURTIUMS

AFTERNOON TEA

TO SHARE ON THE TABLE

EXAMPLE MENU:

RUEBEN SANDWICH
MINI QUICHE LORRAINE
PORK AND FENNEL SAUSAGE ROLLS
BEER AND CHEESE CROQUETTES
BUFFALO WINGS
FRIES

TEA, COFFEE

FRESH JUICES





BEVERAGE PACKAGES

STANDARD

2 HOURS \$40 PER PERSON

3 HOURS \$50 PER PERSON

4 HOURS \$60 PER PERSON

FURPHY REFRESHING ALE

HEINEKEN 3

ROTHBURY ESTATE SPARKLING SA

821 SOUTH SAUVIGNON BLANC MARLBOROUGH NZ

LINDEMANS CHARDONNAY S/E AUST

ROTHBURY ESTATE CABERNET MERLOT SA

SOFT DRINKS, JUICES

TEA, COFFEE

PREMIUM

2 HOURS \$48 PER PERSON

3 HOURS \$58 PER PERSON

4 HOURS \$68 PER PERSON

A SELECTION OF PREMIUM AUSTRALIAN AND INTERNATIONAL BEERS AND CIDERS

T'GALLANT PROSECCO YARRA VALLEY VIC

CHANDON SPARKLING ROSÉ YARRA VALLEY VIC

SHAW & SMITH SAUVIGNON BLANC ADELAIDE HILLS SA

FRANKLAND ESTATE CHARDONNAY FRANKLAND RIVER WA

BROKENWOOD PINOT GRIS HUNTER VALLEY NSW

ST. HUBERTS 'THE STAG' PINOT NOIR YARRA VALLEY VIC

SEPPELT 'DRIVES' SHIRAZ HEATHCOTE VIC

TERRAZAS DE LOS ANDES MALBEC MENDOZA ARGENTINA

SOFT DRINKS, JUICES

TEA, COFFEE

DELUXE

3 HOURS \$72 PER PERSON

4 HOURS \$82 PER PERSON

A SELECTION OF PREMIUM AUSTRALIAN AND INTERNATIONAL BEERS AND CIDERS (DRAUGHT AND BOTTLES)

ALL SPARKLING AND WINE SERVED BY THE GLASS

BASIC SPIRITS

VODKA, GIN, SCOTCH, BOURBON, WHITE AND DARK RUM

SOFT DRINKS, JUICES

TEA, COFFEE



LOCATION



BY THE RIVER
 SHOP G3A, SOUTHGATE RESTAURANT &
 SHOPPING PRECINCT
 SOUTHBANK MELBOURNE 3006
BEARBASS.COM.AU

FUNCTIONS MANAGER:

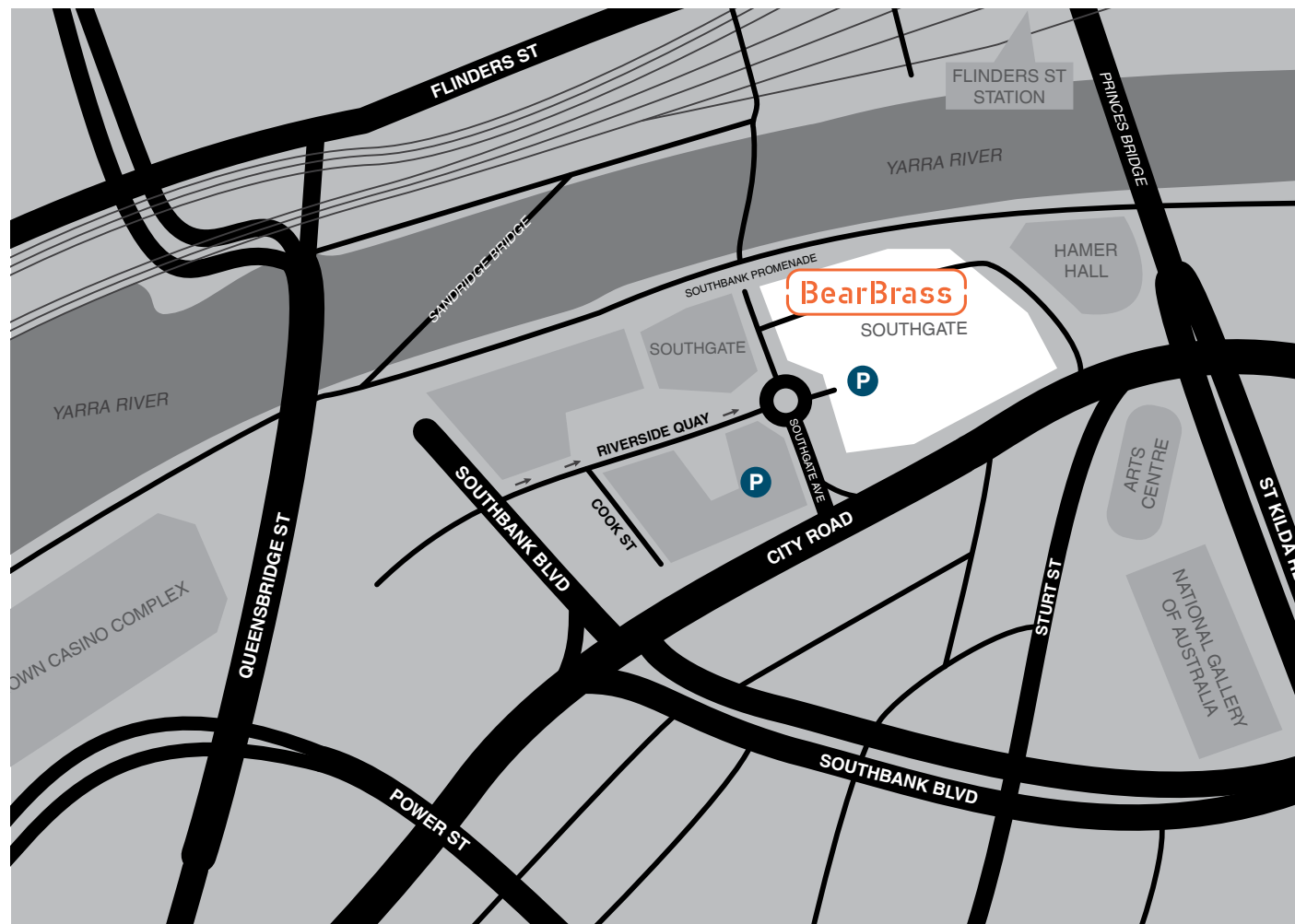
BEA FERGUSON

0418 766 275

BEA@REDROCKVENUES.COM.AU

BEARBASS IS LOCATED ON THE YARRA RIVER AT SOUTHGATE RESTAURANT & SHOPPING PRECINCT. AN EASY WALK FROM THE CBD, FEDERATION SQUARE OR CROWN CASINO.

CAR PARKING IS AVAILABLE UNDERNEATH THE EUREKA TOWER IN THE WILSON CAR PARK, CORNER OF CITY ROAD AND SOUTHGATE AVENUE AND ANOTHER WILSON CAR PARK IS LOCATED OFF SOUTHGATE AVENUE JUST UNDER THE SOUTHGATE RESTAURANT & SHOPPING PRECINCT.



TERMS AND CONDITIONS

QUOTES & PRICES

- (I) ALL PRICES ARE CURRENT AT THE TIME OF CONTRACT, UNLESS OTHERWISE AGREED.
- (II) PLEASE NOTE THAT MINIMUM SPEND REQUIREMENTS APPLY, THEY ARE BASED ON FOOD AND BEVERAGE PURCHASES ONLY. THE SIGNED ACCEPTANCE OF THESE TERMS OF CONTRACT DENOTES YOUR ACCEPTANCE OF THIS.

DEPOSIT PAYMENTS

FOR ALL EVENTS UNDER \$3000 IN TOTAL:

- (I) CONFIRMATION DEPOSIT - \$300 WHICH IS PAYABLE WITHIN 7 DAYS OF PLACING A HOLD ON A DATE.
- (II) 100% OF THE PAYMENT MUST BE RECEIVED AS CLEARED FUNDS PRIOR TO, OR ON THE CONCLUSION OF YOUR EVENT. NO POST-EVENT INVOICING IS AVAILABLE.

FOR ALL EVENTS OVER \$3000:

- (I) CONFIRMATION DEPOSIT - 20% OF THE QUOTED MINIMUM SPEND REQUIREMENT PREPARED BY YOUR EVENT MANAGER. THIS IS PAYABLE WITHIN 7 DAYS OF PLACING A HOLD ON A DATE.
- (II) 100% OF THE PAYMENT MUST BE RECEIVED AS CLEARED FUNDS PRIOR TO, OR ON THE CONCLUSION OF YOUR EVENT. NO POST-EVENT INVOICING IS AVAILABLE.

IF ANY OF THE ABOVE PAYMENTS ARE NOT RECEIVED WITHIN THE TIME SPECIFIED OR ANY PAYMENT IS DISHONORED, BEARBRASS RESERVES THE RIGHT TO CANCEL THE BOOKING WITHOUT ANY LIABILITY OR CONSEQUENCE. THIS SITUATION WILL BE TREATED AS IF THE BOOKING WAS CANCELLED AND CANCELLATION FEES WILL APPLY, AS OUTLINED IN THESE TERMS OF CONTRACT. A 15% SURCHARGE APPLIES ON FUNCTIONS HELD ON PUBLIC HOLIDAYS.

BEARBRASS ACCEPT CREDIT CARD PAYMENTS VIA THE FOLLOWING CARDS: VISA, MASTERCARD, AND AMEX. ALL CREDIT CARD TRANSACTIONS WILL INCUR A 1.3% SURCHARGE. ELECTRONIC FUNDS TRANSFERS, OR DIRECT DEBITS, CAN BE MADE (MINIMUM TRANSFER OF \$500) INTO THE FOLLOWING ACCOUNT.

ACCOUNT NAME: RED ROCK LEISURE PTY LTD
 BANK: CBA
 BSB: 063-100
 ACCOUNT NUMBER: 10162015

MINIMUM SPENDS

PLEASE NOTE THAT THE MINIMUM FOOD AND BEVERAGE SPENDS FORM PART OF THIS CONTRACT AND WILL BE ADVISED ON THE INITIAL QUOTATION. SHOULD THE SPEND FALL BELOW THE REQUIRED AMOUNT A VENUE HIRE FEE MAY BE APPLICABLE. CREDIT CARD DETAILS ARE REQUIRED AS SECURITY AND IF NECESSARY DEBITED IN THE EVENT OF OUTSTANDING ACCOUNTS NOT PAID ON THE DAY.

CONFIRMATION

TO RESERVE A DATE, WE REQUIRE A DEPOSIT AS OUTLINED IN THE DEPOSIT PAYMENTS SECTION BELOW AS WELL AS A SIGNED BEARBRASS CONTRACT RETURNED TO BEARBRASS.

CANCELLATION / POSTPONEMENT

A CHANGE OF ARRANGEMENTS OR CANCELLATION INITIATED BY THE CLIENT SHALL NOT RELIEVE THE CLIENT OF THEIR OBLIGATION UNDER THIS CONTRACT.

IF AN EVENT IS CANCELLED, POSTPONED OR DATE CHANGED BY THE CLIENT THE FOLLOWING TERMS ARE APPLICABLE:

- (I) 31 - 60 DAYS' NOTICE - YOUR FULL DEPOSIT WILL BE FORFEITED
- (II) 6 - 30 DAYS' NOTICE - THE CANCELLATION FEE WILL BE EQUIVALENT TO 50% OF THE TOTAL ESTIMATED EVENT COST BASED ON THE MOST RECENT QUOTE PREPARED BY YOUR EVENT MANAGER.
- (III) 5 DAYS OR LESS NOTICE - FULL PAYMENT IS REQUIRED AND THE PAYMENT IS NON-REFUNDABLE.

MENU & BEVERAGES

MENU & BEVERAGE CONFIRMATION MUST BE GIVEN AT LEAST 10 DAYS PRIOR TO THE EVENT. IF REQUESTED CHANGES ARE MADE LESS THAN 5 WORKING DAYS PRIOR TO THE EVENT IT IS POSSIBLE THAT THESE REQUESTS MAY EITHER NOT BE MET OR MAY ATTRACT FURTHER ADDITIONAL CHARGES. SPECIAL DIETARY REQUIREMENTS: IT IS THE RESPONSIBILITY OF THE CLIENT TO ENSURE THAT BEARBRASS HAS DETAILS OF ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHICH GUESTS MAY HAVE. THE CLIENT MUST EITHER INTRODUCE SUCH GUESTS TO THE EVENT SUPERVISOR TO ENSURE THE VENUE ARE AWARE OF THE IDENTITY OF THE INDIVIDUAL. IF IT IS A SEATED FUNCTION, YOU ARE REQUIRED TO SUPPLY FULL NAME AND DETAILS OF EACH SUCH GUEST IN ADVANCE OF THE EVENT.

DUE TO SEASONAL AVAILABILITY AND OTHER CIRCUMSTANCES BEYOND OUR CONTROL, MENU OPTIONS AND BEVERAGE VARIETIES MAY NOT ALWAYS BE AVAILABLE. IN SUCH CASES, THE VENUE RESERVES THE RIGHT TO PRESENT AND/OR SELECT AN APPROPRIATE ALTERNATIVE. RESTRICTIONS MAY APPLY TO SOME BEVERAGES AND SPECIAL OFFERS AT THE TIME OF YOUR EVENT.

BEARBRASS IS A FULLY LICENSED VENUE AND PRACTICES RESPONSIBLE SERVICE OF ALCOHOL AND WILL ABIDE BY THE LAW IN ALL INSTANCES. PATRONS MUST ABIDE BY THE LIQUOR LICENSING CONDITIONS OF THE VENUE. BEARBRASS RESERVES THE RIGHT TO REFUSE THE SUPPLY OF ALCOHOLIC BEVERAGES TO ANY GUEST OR PERSON ATTENDING THE FUNCTION WITHOUT LIABILITY. NO FOOD OR BEVERAGE OF ANY KIND WILL BE PERMITTED TO BE BOUGHT INTO THE VENUE BY THE CLIENT OR GUESTS WITHOUT PRIOR ARRANGEMENT WITH BEARBRASS.

GUEST NUMBERS

CONFIRMED NUMBER OF GUESTS MUST BE RECEIVED IN WRITING BY 12 NOON, 5 DAYS PRIOR TO THE EVENT TAKING PLACE. ONCE CONFIRMATION HAS BEEN RECEIVED IT IS NOT POSSIBLE TO REDUCE THE COST OF CATERING FOR A DROP IN NUMBERS OR NO SHOWS ON THE DAY. FOR ANY ADDITIONAL GUESTS AFTER FINAL CONFIRMED NUMBERS ARE RECEIVED AND WHICH BEARBRASS ACCEPT, WILL BE CHARGED FOR PRO-RATA AS APPLICABLE. BEARBRASS RESERVE THE RIGHT TO INVOICE THE CLIENT AFTER THE EVENT SHOULD ACTUAL GUEST NUMBERS BE MORE THAN CONFIRMED GUEST NUMBERS AS PER FINAL PAYMENT.

SECURITY

DEPENDING ON THE NATURE OF YOUR FUNCTION, SECURITY REQUIREMENTS OUTSIDE OUR NORMAL VENUE OPERATIONS SECURITY MAY BE REQUIRED. THIS COMES AT AN ADDITIONAL COST TO THE CLIENT AND A QUOTATION WILL BE PROVIDED BASED ON THE REQUIREMENTS AND NATURE OF YOUR EVENT.

MINORS

MINORS ARE ALLOWED TO ATTEND EVENTS ONLY UNDER THE DIRECT SUPERVISION OF THEIR IMMEDIATE PARENTS OR LAWFUL GUARDIANS. MINORS MUST VACATE THE VENUE WHEN OUR KITCHEN CLOSSES AT 10PM. MINORS MUST NOT CONSUME ALCOHOL UNDER ANY CIRCUMSTANCES AND MAY BE REQUIRED TO WEAR A WRISTBAND THAT IDENTIFIES THEM.

FORCE MAJEURE

BEARBRASS SHALL NOT BE LIABLE TO THE CLIENT FOR ANY INJURY, DAMAGE, LOSS, DELAY, ADDITIONAL EXPENSES OR CANCELLATION OF THE EVENT THAT IS DUE TO CIRCUMSTANCES BEYOND THE CONTROL OF BEARBRASS INCLUDING BUT NOT LIMITED TO FIRE, ACTS OF TERRORISM, FLOODS, ACTS OF GOD, INCLEMENT WEATHER, STRIKES, LOCKOUTS, RIOTS, CIVIL UNREST, INTERFERENCE BY CIVIL OR MILITARY AUTHORITIES OR ACTS OF WAR.

RESPONSIBILITY

- (I) THE COMPANY WILL BE LIABLE FOR PAYMENT OF ALL FEES AND CHARGES (WHETHER IN RELATION TO THE EVENT, ANY CANCELLATION OR POSTPONEMENT OR OTHERWISE).
- (II) THE CLIENT IS RESPONSIBLE FOR ANY COSTS ASSOCIATED WITH ANY DAMAGE OR LOSS INCURRED TO ANY FITTINGS, PROPERTY OR EQUIPMENT AT THE VENUE WHICH IS CAUSED BY THE CLIENT OR ANY GUEST, OUTSIDE CONTRACTOR OR ANY INVITEES OF THE CLIENT OR ANY OF THEM, PRIOR TO, DURING OR AFTER THE EVENT. THE COST OF ANY SUCH DAMAGE IS AGREED TO BE DETERMINED BY THE LOWER OF TWO QUOTES OBTAINED BY BEARBRASS. FOR THE AVOIDANCE OF DOUBT AN "OUTSIDE CONTRACTOR" IS SOMEONE EMPLOYED DIRECTLY BY THE CLIENT TO UNDERTAKE SERVICES AT THE VENUE.

